



United States Department of Agriculture

# it GRILL Safe

WHEN COOKING OUTDOORS

FOLLOW FOOD SAFETY STEPS BEFORE THE GOOD EATING CAN BEGIN



Wash hands with soap and water. People can make others sick if they fail to wash hands before handling food.



Use a clean cutting board or plate when taking cooked food off the grill. Discard marinades that have come in contact with raw meat.



Cook food to a safe temperature to kill those nasty bugs (bacteria) that could be present. Use a food thermometer to be sure.



Chill food promptly! Avoid the "Danger Zone". Bacteria can grow rapidly between 40 and 140 °F.



**165°F**  
Poultry &  
Ground Poultry



**160°F**  
Ground Meats  
& Hamburgers



**145°F**  
Beef, Pork, Lamb, and Veal  
(Steaks, Roasts and Chops)  
and allow to rest at least  
3 minutes before consuming